Leg Of Lamb

First of all, wash the leg of lamb. Make a slits with the sharp knife in the lamb leg. Then clean the garlic and the onion and then put them inside the slits you made. Then, in a big bowl put a small cup of olive oil, a teaspoon of salt, pepper, and mace. After that, mix the sauce altogether, then brush it on the lamb. Meanwhile boil the vegetables you would like to have in your pot. During the process turn on your oven to 100 degrees. After the vegetables are boiled and the leg is brushed with the sauce, put the vegetables in glass oven and then put the lamb above of the vegetables and cover it with the foil. Right away change the oven’s degree to 350 degrees for three hours. While the lamb is inside the oven cut the parsley and put a little of vegetables oil on the tap of the parsley. Then take the lamb and the vegetables out of the oven. Put the parsley on the tap the leg of lamb. Cut slices of the lemons and place them around the lamb and the vegetables. Finally, serve the leg of lamb and the vegetables immediately.